OATMEAL COOKIES

½ c margarine, softened
3 packets art. sweetener
1 tsp. vanilla
1 egg
1 c flour
1 tsp cinnamon
½ tsp. baking soda
3/4 c cold water
1 cup quick rolled oats
½ cup raisins, if desired

Preheat oven to 375°. Combine margarine, sweetener, vanilla and egg in mixing bowl and beat 2 min. at high speed. Add flour, cinnamon, salt, soda and water, beat at low speed 2 min. Stir in rolled oats and raisins. (dough will be soft). Drop by teaspoons, 2 inches apart onto ungreased cookie sheet. Bake 12-15 min. until barely brown. Store in refrigerator.